

Geman Chocolate Pie

INGREDIENTS

1 ready-to-use refrigerated pie crust (1/2 of 14.1-oz. pkg.)
Or homemade crust
3/4 cup packed brown sugar
3/4 cup light corn syrup
1/4 cup butter or margarine, cut up
2 oz. BAKER'S Semi-Sweet Chocolate (chopped)
3 eggs
1 cup sweetened flaked coconut
1 cup chopped Pecan

Heat oven to 350°F.

Line 9-inch pie plate with pie crust . Microwave sugar and corn syrup in large microwaveable bowl on HIGH 3 min. or until mixture comes to boil. Add margarine and chocolate; stir until chocolate is completely melted and mixture is well blended. Cool slightly.

Add eggs, 1 at a time, beating well after each addition. Stir in coconut and nuts. Pour into crust.

Cover the edge of pie crust with foil (I always use the non-stick type foil for my pies) bake 50 to 55 min.((REMOVE foil from edges during last 20 min. of baking)) or until filling is set in center. Cool completely on wire rack.

source allrecipes